

CHAMPAGNE

AYALA
MAISON FONDÉE EN 1860
AY - FRANCE



BRUT NATURE

A MODEL OF PURITY AND PRECISION

Brut Nature, cellar-aged for almost 4 years, demonstrates to perfection the high quality of grapes used by the House to craft its wines, and its remarkable expertise in vinification. Being “non dosé”, its purity and precision make it an ideal partner for seafood, in particular raw fish and shellfish, or oysters.

BLEND

- 40% Chardonnay
- 40% Pinot Noir
- 20% Pinot Meunier

TECHNICAL DATA

- Average 4-years ageing on the lees
- No dosage
- Alcohol Level: 12% ABV

RATINGS AND ACCOLADES

Wine Enthusiast	91 points
Wine Spectator	90 points
International Wine Cellar	90 points
James Halliday	93 points

TASTING NOTES

<i>Colour</i>	Bright gold, with a silver hue.
<i>Nose</i>	Direct but fine. Marked by precision and notes of citrus fruit with a saline component.
<i>Palate</i>	Both complex and clean. Remains full of purity and tension. Delivers dry, mineral notes, along with flavours of grapefruit and white fruits.

FOOD PAIRINGS

Brut Nature is the perfect match for oysters, raw fish and shellfish, sea urchin and caviar. It is also ideally suited to Thai cuisine or sushi, maki and sashimi.

